



Cook time: 20 mins

Serves: 4

Prep time: 15 mins

Nonya Curry-Infused Patties

Ingredients

- 350g lean minced meat
- 150g prawns, diced
- 80g nonya curry paste
- 1 egg
- ½ onion, diced
- 50g basil leaves, chopped
- 3 kaffir lime leaves, finely chopped
- 1 tbsp canola oil

Seasoning

- 1 tbsp water
- ½ tbsp honey
- A dash of white pepper
- 1 tbsp cornstarch

Vegetables

- 2 tsp canola oil
- 500g spinach
- 2 garlic cloves, minced or thinly sliced
- 1 tbsp soy sauce
- A dash of pepper

Method

- In a large bowl, evenly combine minced meat, prawns and nonya curry paste.
- Add egg, onion, basil leaves and kaffir lime leaves. Mix well.
- Add seasoning and mix until sticky.
- Shape mixture into 12 round patties.
- Heat oil in a non-stick pan and pan-fry over medium heat until cooked.
- Place patties on absorbent paper to remove excess oil. Keep warm and set aside.
- Heat up 2 tsp of canola oil in a non-stick pan, fry garlic for 1 minute.
- Add spinach leaves and fry until just wilted. Season with light soy sauce and pepper.
- Serve with a bowl of brown rice or wholegrain noodles.

Nutrition Information (Per Serving):

Energy: 423kcal

Protein: 33.4g

Total fat: 24.1g

Carbohydrates: 19.8g

Dietary fibre: 4g